

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (currently amended): An aerated frozen confection ~~that is resistant to shrinkage and is soft down to a storage temperature in home freezers of -18°C or less, the aerated frozen confection~~ comprising:

50 to 70% by weight water,

5 to 20% by weight fat,

1% by weight or more polyol,

0.5 to 7% by weight vegetable fiber selected from the group consisting of oat fibers, fibers extracted from chicory taproots and combinations thereof, and

sugars, milk proteins, hydrocolloids and emulsifiers and the confection having an overrun of 20 to 200%, the aerated frozen confection being resistant to shrinkage and soft down to a storage temperature of -18°C or less.

Claim 2 (previously presented): The aerated frozen confection according to claim 1, comprising 2 to 8% by weight proteins derived from milk.

Claim 3 (previously presented): The aerated frozen confection according to claim 1, wherein the polyol is glycerol.

Claim 4 (previously presented): The aerated frozen confection according to claim 3, wherein the level of glycerol is 1 to 5% by weight.

Claim 5 (previously presented): The aerated frozen confection according to claim 1, wherein the vegetable fibers are oligosaccharides derived from chicory, at a level of 2 to 4% by weight.

Claim 6 (previously presented): The aerated frozen confection according to claim 1, wherein the confection has an overrun of 90 to 160%.

Claim 7 (currently amended): A method for producing an aerated frozen confection, the method comprising:

premixing vegetable fiber selected from the group consisting of oat fibers, fibers extracted from chicory taproots and combinations thereof, and adding the mixture to an agitated mixing tank along with fat, polyol, sugar, milk, protein, hydrocolloids, and emulsifiers,
subjecting the mix to a heating step to hydrate the hydrocolloids,
pasteurizing the heated mix,
homogenizing the pasteurized mix,
cooling, ageing and freezing the mix whilst aerating, and
packaging and hardening the mix to produce the aerated frozen confection, the aerated frozen confection being resistant to shrinkage and soft down to a storage temperature of -18 °C or less.

Claim 8 (previously presented): The method according to claim 7, wherein the pasteurizing step is carried out during about 24 to 30 seconds at about 90 °C to 80 °C.

Claim 9 (previously presented): The method according to claim 7, wherein the homogenizing step is carried out at about 70 °C at a pressure of about 120 to 160 bar.

Claim 10 (previously presented): The method according to claim 7, wherein the freezing step is carried out in a scraped surface freezer at a draw temperature of -5 to -10 °C.

Claim 11 (currently amended): A method of producing confection products, the method comprising:

using a vegetable fiber selected from the group consisting of oat fibers, fibers extracted from chicory taproots and combinations thereof, in combination with a polyol to produce an ice confection ~~which~~ that contains 5 to 20% by weight fat, the ice confection being resistant to shrinkage and soft down to a storage temperature of -18 °C or less.

Claim 12 (currently amended): An aerated frozen confection comprising:

50 to 70% by weight water,

5 to 20% by weight fat,

at least 1% or more ~~polyol~~ glycerol,

0.5 to 7% by weight vegetable fiber selected from the group consisting of oat fibers, fibers extracted from chicory taproots and combinations thereof, and

sugars, milk proteins, hydrocolloids and emulsifiers, the aerated frozen confection being resistant to shrinkage and soft down to a storage temperature of -18 °C or less.

Claim 13 (new): The method according to claim 7, wherein the polyol is glycerol.

Claim 14 (new): The method according to claim 13, wherein the level of glycerol is 1 to 5% by weight.

Claim 15 (new): The method according to claim 11, wherein the polyol is glycerol.

Claim 16 (new): The method according to claim 15, wherein the level of glycerol is 1 to 5% by weight.

Claim 17 (new): The aerated frozen confection according to claim 12, wherein the level of glycerol is 1 to 5% by weight.